

The Hairy Lobster Libations

Signature Cocktails

I'll Cashew Later

Blackheart Spiced Rum, Plantation Rum, Plantation Pineapple Rum, Banana Liqueur,
Velvet Falernum, House Made Cashew Orgeat, Tiki Bitters, Grapefruit | **13**

AIRGNAS

House Infused Hood Strawberry Vodka, Crème de Cassis,
Bubbles, Jamaican Bitters | **12**

Scotch Rose - Hardy, Scented, and Reliable

Lady Grey Infused Scotch, Townshend's White Rose,
Cherry Heering, Egg White | **13 ***

Tequila Flooding of River Tay

Tequila, Tayberry, Combier, Lime, Charred Jalapeno, Cilantro, Agave, Salt | **13**

the Slutty Mermaid

Gin, Combier, Yellow Chartreuse, Bubbles,
Magical Sea Water | **13**

Them's the Pits

House Infused Cherry Pit Rye Whiskey, Green Walnut Liqueur,
Vanilla, Dram Black Bitters | **12**

Mango Tango

Plantation Pineapple Rum, Green Chartreuse, Mango, Yogurt,
Mint, Citrus, Curry Bitters | **13**

Secret of the Golden Flower

Golden Raspberry Gin, Elderflower Cordial, Grapefruit,
Dandelion-Burdock Bitters, Bee Pollen Soda | **13**

Manhattan-Esque

Old Grand-Dad Bonded, Yellow Chartreuse, Antica Formula Vermouth,
Maraschino, Cherry Bark Vanilla Bitters, Sarsaparilla Bitters | **12**

The Rebuttal

Fernet Branca, Maraschino, Green Chartreuse, Lime,
Worcestershire Salt | **11**

Farmer's Market Sangria | 9

Daily Mocktail | 6

For parties of 12 or more an automatic 20 % service charge will be added.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.